



HONEY MOON VINEYARD

HONEY MOON *CLASSIC TAWNY NV*

WINE NOTES

This is a sweet, red, fortified wine. While definitely sweet, it is also elegant and complex. It comprises multiple vintages (the first from our 2009 vintage), each matured in small oak barrels. These small parcels of wine have now been blended together and racked into larger old fortified wine barrels to make our Classic Tawny NV.

Grapes – Predominately Pinot Noir from the Honey Moon Vineyard.

Winemaking – The winemaking technique used for individual parcels is as follows: hand harvested bunches whole bunch pressed to yield lightly coloured juice (produces juices of low tannin levels – this paves the way for the wine to age gracefully and build complexity, without a heavy phenolic background); juice inoculated with selected yeast strains and fermentation allowed to get going; at about half way through, the fermentation is stopped by the addition of light brandy spirit (this fortification step is designed to retain sugar in the finished wine at around 110 g/L, with an “apparent Baumé” of about 3.5 and an alcohol of around 18.5% v/v); wines then placed into small oak barrels for maturation. During barrel maturation the appearance becomes more tawny in colour (hence the name), flavours increase and become more interesting, and acid and alcohol increase due to the slow loss of water through the staves of the small wood (we use barriques and octave barrels).

Small batch bottling – It is our intention to supply this wine ex-barrel, a rarity in the wine industry, but something that we can do because of our small scale (and enthusiasm!). We are keen to show our customers how beautiful and vibrant these older wines can be – which is particularly evident when they have been recently drawn from the barrel. Hence, we bottle this wine by hand in small batches. Individual bottles are annotated with the date of bottling.

Tasting Notes – *Appearance*: Bright light amber and pale tawny with a slight bright green hue, a tell-tale sign of age in small oak-aged Tawny wines. *Aroma*: Almond and glacé fruit notes mingle with brandy spirit characters, along with caramel and vanilla oak notes; *Palate*: The combination of glacé fruits mixed with warm brandy flavours and rich nutty flavours is sweet, but not too sweet, plus there is enough acid to give a refreshing finish. This is a detailed and elegant Tawny style (and is much drier compared to many Australian Tawny wines).

Serving and storage – Typically served at the end of a meal with dried fruits and cheese, this wine can also work well as an aperitif (even slightly chilled) paired with savoury/sweet morsels (e.g. little crostini with seared duck breast and red onion jam, or miso glazed eggplant). Once opened and under good storage conditions (cool and constant temperature), these wines last in the bottle much longer than table wines but are best consumed within a few months while still fresh.

Technical: Alc 19.2 % v/v; residual sugar 96 g/L; TA = 6.0 g/L, pH = 3.25 500ml; cork (*Diam*) closure.

Awards and reviews: A very fresh, flavorful young tawny that has arrived at a nice balance dried fruit, lightly nutty characters, fresh leather and cedar wood. The palate has great depth of flavour with a very smooth run to the fresh, rich finish. Drink or hold. 92 points. James Suckling . June 2020. **Silver Medal**. International Cool Climate Wine Show 2023.